

# TERAFEU<sup>®</sup>

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▲ T E R ▲ F O U R ▲



## General Information and User Guide

[www.terafeu.com](http://www.terafeu.com)

Thank you for purchasing a Terafeu Terafour product. Terafeu Terafour is a high quality culinary trademark. You should know that our products are made with refractory clay for cooking and traditional clay for serving. 90% of our products are individually crafted on a potter's wheel and hand glazed, which makes each piece unique.

Differences in size and color or the uneven texture are what add to the authenticity of our production.

The clay is a living material, which requires some attention.

You will find, in this brochure, all the information necessary to care for it and use it safely.

# Summary

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## Instructions:



Our refractory clay products are made from two tones of unleaded enamel for cooking, glazed at 1200 degrees Celsius (2192 degrees Fahrenheit)

This is the best material for bringing out the flavor of your food, more so than copper, cast iron or stainless steel.

The clay we use is oven and high fire proof.

**Clean, it doesn't splash the oven.**

**You can cook savory or sweet dishes with no lingering smells or flavors.**

**Looks great on the table  
It is very easy to clean. Non-stick**

**Dishwasher safe.**

**Available in different sizes and colors**

## General recommendations:

For your convenience, all our products are conceived for everyday use.

The more they are used, the faster they will cook, as the pores tighten and the clay hardens.

The product gets better with age; cooking faster and faster.

The clay is a living material therefore it needs to breathe.

Keep them in open storage, with temperatures over 2 degrees Celsius (36,6 degrees Fahrenheit) (a couple of degrees over freezing).

Do not enclose them in closets.

After been stored for long periods of time, wet the bottom of the dish or casserole with tap water before use.

Always put a tablecloth or mat under the clay product if your table is made out of wood.

Use smooth utensils to avoid damaging or chipping the enamel.

Do not use a blender or electric whisks inside the casserole.

To protect the material our ancestors used to rub the bottom of the pot or dish with a clove of garlic.

## **Important**

### **DO NOT PRE-HEAT THE CLAY PRODUCTS NOR THE DIFFUSER.**

The temperature will rise slowly, this is a characteristic of cooking on clay products, and which in turn store the heat for longer periods.

If you are in a hurry, cook the food first in a frying pan and then simmer in a clay pot.

We don't recommend salt crust baking as the salt and vinegar can damage the enamel.

If the dish is covered in fat, soak it in hot water with a dash of vinegar for easy cleaning.

Use only flour to coat the inside of your pot or dish rather than butter and flour.

### **Wash:**

Clay, like cast iron, has a memory, so take care when washing them up.

The dishwasher is the perfect place to wash them.

If the clay product looks cracked, it's only because the water is too hard (as in loaded with minerals).

Use liquid dish soap and they will disappear.

### **Storage and other details**

The clay needs to breathe. If your product is not used often, little spots of moisture may appear.

Some tiny moldy spots could appear because of room humidity. To avoid this, store your products well dried, upside down on a paper towel and use them as often as possible.

**The only real problem that could happen is if an air bubble is trapped inside the clay during the manufacturing process. When you start using the product, it could happen the invisible air bubble bursts and the enamel is damaged.**

**Contact the store and they will replace the unit**

# The Dishes



« cazuela »



« soufflé »



« plat rectangle »



« plat à tarte »



« plat carré »



« terrine »



« plat à pizza »



« plat sabot »

Can be used in any kind of oven, even microwaves.

Dishwasher safe.

Before the first use and to get the best benefits

from your product we recommend soaking the dish for 2 hours in cold water.

## The Cocottes

Soups, stews.... All winter !!!

It is ideal for cooking in the oven.

It makes the food tender !



« cocotte »

« marmiton »

« ma cocotte »

### The Fire

3 or 4 liters cocottes can be used directly on the gas stove.

6 liters cocotte must be used with a diffuser

With electric, induction or any non-gas stove, the use of a diffuser is required. They are not suitable for halogen hobs.

10 liters cocotte must be used in the oven only

The best way to use a cocotte is to put all the raw ingredients in together and cook slowly. However, if you don't have time, start cooking in a pan and then simmer in the cocotte.

**Be patient when you start using the cocotte, the first recipes will take longer time cooking.**

The more you slow cook, the more the clay improves. The clay pores will expand and solidify, allowing the cooking times to shorten too in the oven, the same as the cocotte.

Dishwasher Safe.

Before the first use and to get the best benefits from your product we recommend soaking the jar for 2 hours in cold water.

To prevent food sticking, we recommend cooking only soups or vegetables for the first 5 times you use it.

## **Thes Casseroles**

**It is ideal for slow cooking.  
Ragouts, cassoulet, txoro ...**



**« Faitout »**

**« Légumier »**

**Can be used in any kind of oven.**

**When oven cooking, put all ingredients in the  
casserole without water or oil. Place it on the  
bottom grill and cook slowly at 180°C.**

**The culinary result are extraordinary.**

**Dishwasher safe.**

**Before the first use and to get the best  
benefits from your product we recommend  
soaking the casserole for 2 hours in cold  
water.**

## **The Tagine**

**It is ideal for slow cooking any kind of stew.**



**Enhances the flavors of your food.**

**Dishwasher Safe.**

**Before the first use and to get the best benefits from  
your product we recommend soaking the tagine for  
2 hours in cold water.**

## The “great” Cocorico

Use only on conventional ovens, not suitable for grilling.

Replaces the spit roaster. It doesn't splash all over the oven.



Before the first use and to get the best benefits from your product we recommend soaking the jar for 2 hours in cold water.

This round dish is named the Cocorico and is ideal for roasting chicken.

It has a clay cone in the middle where you insert the rear end of the chicken vertically.

This cone helps keep the chicken moist with the vapors that go inside the bird.

You can stuff the chicken if you want.

The whole bird needs to be inside the base of the cocorico.

The fat will drip to the base of the dish, providing you with a healthier food.

Always put a little amount of water on the base of the dish.

When you add vegetables at the base of the cocorico, they will slowly roast and take the juices of the bird.

You can take the dish from the oven to the table.

With the traditional trays, the bird should be cut in the kitchen because it splashes all over the juices.

With the Cocorico cutting the bird is much easy and you can do it at the table in front of your guests.



Enjoy your dinner!



# Our clay products are

Single tone enamel for serving.  
This product is not ovenproof but is  
dishwasher safe.

## The Salt “Hand shaker”

Keeps any salt dry.



## Garlic and Onion Jar

When you talk about good cooking... there is always  
garlic or onions in it.

Prevents garlic and onions from  
getting soft, sprouting  
and smelling.



## Garlic Grater

Makes garlic easy to digest.

Hold the garlic clove between your thumb and index  
fingers and grate it completely. This will give you a  
smooth and delicious garlic puree, that you won't even  
feel. Ideal for salads, stews, etc.



## Pitcher and Jugs

Can be used to decant wine



Before the first use and to get the best benefits from your  
product we recommend soaking the jar for 2 hours in cold  
water.

If there is a leak, fill with boiled milk and leave soaking  
overnight

The pores of the clay will expand and solidify, making  
the jug watertight.

Repeat this procedure a second time if necessary.

## Oil bottles,

The clay improves your oil

Before use soak in water for 2 hours

To ensure proper fitting, wash the spout  
with a light detergent every two fills and  
wipe the inside of the neck with a paper  
towel before inserting the spout



**Terafeu Terafour takes no responsibility  
for these products if these instructions  
were not followed strictly.**